Virginia Green Restaurants

University of Virginia Dining
Charlottesville, VA

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations, and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

University of Virginia Dining

The central purpose of the University of Virginia is to enrich the mind by stimulating and sustaining a spirit of free inquiry directed to understanding the nature of the universe and the role of mankind in it. Thomas Jefferson created the university within the parameters of this life philosophy, and U.Va. strives to embrace his vision to this day – U.Va. Dining is integral to this mission.

Under the umbrella of U.Va. Dining is a very important and vibrant group of students, administrators, faculty and staff: the Green Dining group. Our eco-friendly passion is a perfect fit with Virginia Green. Let's create a delicious relationship!

Virginia Green Activities

This facility pledges that they:

Minimize the use of disposable food service items

 - Use disposable containers that are made from bio-based materials

 - Use disposable containers that are made from recycled content paper

 - Use disposable containers that are compostable and direct this material to available composting operations in your area

 - Other Activities: Provide option for patrons to chose reusable to-go containers

Recycle Grease

 - Periodically pump the grease traps

- Filter the grease to prolong its life
- Have a contract with grease filtering company
- Use our grease to make bio-diesel

Recycle and Reduce Waste
 - Glass **(required for Virginia Green)**
 - Aluminum Cans
 - Steel Cans
 - Plastic
 - Toner Cartridges
 - Newspaper
 - Office Paper
 - Cardboard
 - Packing Supplies
 - Fluorescent Lamps (may required by law)
 - Batteries
 - Electronics equipment - computers, etc.
 - Track overall waste bills
 - Have numeric goal to reduce overall materials that go to the landfill
 - Donate excess food from events
 - Compost food waste and other compostables
 - Have an effective food inventory control to minimize waste
 - Purchase locally grown produce and other foods
 - Purchase organic and / or 'sustainably-grown' foods
 - Use reusable dishware and glassware & minimize use of disposables
 - Use non-bleached napkins and coffee filters
 - Provide condiments, cream and sugar, etc. in bulk
 - Use water pitchers and filtered water to minimize the use of single-use bottles
 - Use menus and table placards as opportunity to communicate green activities
 - Use screen based ordering systems
 - Use bulk soap dispensers in public restrooms
 - Purchase recycled content paper towels and toilet paper
 - Use a last-in/first-out inventory & effective labeling systems
 - Purchase from vendors and service providers with a commitment to the environment
 - Make 2 sided copies / printed materials
 - Use electronic correspondence and forms
 - Using 'green' Cleaners that are dispensed in bulk
 - Purchase durable equipment and furniture
 - Use latex paints that are low-VOC
 - Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
 - Use less toxic materials

- Use 'integrated pest management' (IPM)

- Minimize use of pesticides and herbicides in landscaping

- Use a nutrient management plan that minimizes the use of fertilizers in landscaping

- Other Activities: Compost post consumer food waste from Observatory Hill Dining Hall and hope to expand program

Use Water Efficiently

- Track overall water usage and wastewater

- Have a numeric goal to reduce water consumption over time

- Perform preventative maintenance to stop drips and leaks

- Use water-flow metering to discover leaks and areas of high use

- Have high efficiency dishwashers

- Have low flow bathroom sink faucets and showerheads (sink faucets use no more than 1.5 gallons per minute (gpm), showerheads no more than 2.5 gpm)

- Have low flow toilets (use 1.6 gallons or less per flush - 1.6 gpf)

- Discourage water-based cleanup (sweep first)

- Have an effective landscape management plan

- Utilize drought tolerant species

- Utilize metering and rain gauges

- Have an effective storm water management plan

- Other Activities: Have removed trays from all dining halls to save water

Conserve Energy

- Track overall energy bills

- Have had an energy audit to identify efficiency opportunities

- Have a numeric goal to reduce energy usage over time

- Have evaluated existing ovens and other kitchen equipment for energy efficiency

- Have considered upgrading to an Energy Star Commercial Kitchen Package

- Use high efficiency compact fluorescent light bulbs in all rooms and in canned lighting

- Use LED Exit Signs

- Use high efficiency compat flourescent ballasts and lamps (T-5's & T-8's)

- Have individual thermostats for each room

- Use natural lighting
Source of energy

- Use occupancy sensors to turn on / off lights

- Purchase ENERGY STAR computers, appliances, etc.

- Use of directional (downward-facing) lighting in parking areas and other outdoor areas

- Use LEED criteria when developing new buildings

- Are working to achieve LEED-EB (existing building) certification through operational changes and renovations

For more information on **University of Virginia Dining**, see www.campusdish.com/en-us/CSMA/VIRGINIA www.campusdish.com/en-us/CSMA/VIRGINIA or contact Jess Wenger at jsw6d@virginia.edu or 434-982-5540.

For more information on the Virginia Green program, see www.deq.state.va.us/Programs/PollutionPrevention/VirginiaGreen.aspx.

Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.